



NAME Tillingham End Grain 2019
 ESTATE Tillingham,
 Peasmarch, East Sussex, UK
 VINTAGE 2019
 ALC 10% VOL
 GRAPE(S) 36% Bacchus
 33% Madeline Angevine
 28% Ortega
 3% Müller Thurgau

TASTING NOTE

Hazy and pale green gold in appearance.
 Brimming with elderflower, citrus and white
 peach on the nose, with a hint of soft spicy notes.
 Saline, zesty and with grip from the skin contact
 and minerality from the concrete vats.
 Suitable for vegetarians /vegans: YES

SERVING

Store away from direct sunlight
 Drink now and over the next 3 years
 Serving temperature 8-10 degrees Celsius

TECHNICAL

Free SO₂: <10ppm
 Total SO₂: <20ppm
 Acidity: 5.7g/l
 Residual sugar: 0g/l
 Alcohol: 10%
 Bottles produced: 5333 bottles
 Lot number: L-2019-10

BACKGROUND/VINIFICATION

- Ortega – crushed, destemmed and foot trodden.
 10 days maceration before being pressed and
 finishing fermentation in stainless steel tank,
 transferred to old oak barrels for one month,
 before concrete vat for 6 months.
- Madeline Angevine – small amount (6%) whole
 bunch macerated for 3 days then pressed into
 stainless, remainder co-fermented with Bacchus
 in stainless steel.
- Bacchus – small amount (6%) fermented in
 stainless, remainder co-fermented with Mad Ang
 38% (of total) has spent time in Oak barrel.
- Müller Thurgau – whole bunches were pressed,
 juice fermented in stainless steel.
- The four parts were blended into stainless tank
 before bottling in small batches by gravity.
- Minimal Sulphur added
- Wild ferment
- Zero filtration
- Zero fining